

FIVE  
SAILS

SWEET ENDINGS

<b>HONEY</b>	18
honey cake, apricot & sea buckthorn ganache, puff buckwheat, caramel ice cream	
<b>STRAWBERRY</b>	18
strawberry confit, phyllo tartlettes white chocolate ganache, basil oil	
<b>APPLE</b>	18
sable preton, vanilla mousse, crème anglaise apple & passion fruit compote	
<b>CHOCOLATE</b>	18
chocolate ice cream, soft caramel aero ganache, peanut crust	
<b>GRAND MARNIER SOUFFLÉ</b>	20
brown butter ice cream & orange infused cream anglaise allow 20 - 25 minutes for preparation	
<b>SORBET &amp; ICE CREAMS</b>	15
3 scoops   ask your server for today's selection	
<b>CHEESES TO SHARE   2 PERSONS</b>	24
with toasted fruit & nut bread assorted nuts & fruit	

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EPILOGUE

	2oz	BTL
GRAHAMS LBV (750mL)	12	70
QUAILS' GATE OPTIMA (375mL)	19	115
CHÂTEAU PETIT VEDRINES (375mL)		83
APOSTLES 30YR (375mL)	16	95
CHÂTEAU ARMAJAN (375mL)	18	108
MISSION HILL "RESERVE" (375mL)		150
FONSECA 10YR (750mL)	14	155
DISZNOKO PUTTONYOS (500mL)	20	155
TAYLOR FLADGATE 20YR (750mL)	22	180

COFFEE +

	2oz
<b>MONTE CRISTO</b>	18
kahlua, grand marnier, espresso, cream, orange	
<b>JASON'S MARTINI</b>	20
espresso, frangelico, vodka, grand marnier, crème de cacao	
<b>ANGUS'S MARTINI</b>	22
vanilla vodka, patron café, espresso, falernum, cherry	

DIGESTIF

	1oz
AMARO NONINO	20
AMARO AVERNA	18
AMARO MONTENEGRO	16
AMARO NOCINO	17
LIMONCELLO	14
ALEXANDER GRAPPA	14